

Quality Assurance Food Safety & Sanitation Inspection**Dunkin' Donuts**

Shop: 340728

Violations: 22
Cured in the Moment: 6/22Franchisee/Manager: Dilara Mohammed
Address: 215 1ST AVENUE
NEW YORK, NY 10003Auditor: Robert Sproule
Date: Apr 19, 2007

Start Time: 11:24 AM

Stop Time: 01:55 PM

Franchisee/Manager Signature:



Auditor Signature:



Summary	Violations	Cured in the Moment
Sanitation	6	5
Time & Temperature	4	0
Hygiene	1	0
Operations	6	1
Documentation	5	0
Total	22	6

SanitationS01 Violation, Cured in the Moment
Are sanitizer solutions clean and of adequate concentration and test strips used?

Answer: PAIL:

- Click San sanitizer in three pails in backroom well under 150 ppm. "Quad" quaternary ammonium (quad quat) should be used at a concentration of 150-400 ppm.

Corrective Action: OKS02 Violation, Cured in the Moment
Are in-use wiping cloths stored in sanitizing solution?

Answer: STORED OUT OF BUCKET:

- Wet wiping cloth observed on drainboard at 3 compartment sink.

Corrective Action: OKS03 Violation, Cured in the Moment
Are two or three-compartment sinks set up and used properly (wash, rinse, sanitize, air-dry)?

Answer: NOT AIR DRYING PROPERLY:

- Food pans stacked wet.

Corrective Action: OK

Answer: CLEAN ITEMS ON DIRTY DRAINBOARD:

- Clean food pans on dirty drainboard.

Corrective Action: OK

S07a Violation

Are food contact surfaces of equipment and utensils washed, rinsed and sanitized properly and at proper frequency?

Answer: ICE MACHINE:

- Mold observed inside ice machine.

Corrective Action: OK

Answer: STEAM WAND:

- Excessive dirt at the top of the steam wand.

Corrective Action: OK

S07b Violation, Cured in the Moment

Are non-food contact surfaces of equipment washed, rinsed and sanitized properly and at proper frequency?

Answer: GASKETS:

- Excessive debris on gasket in dairy dispenser behind counter.

Corrective Action: OK

S10 Violation, Cured in the Moment

Are chemicals properly labeled (e.g. spray bottles, buckets, sanitizer cups) and stored below or away from food, food packaging, and food contact surfaces?

Answer: NOT LABELED:

- Soap at handsink not labeled.

Corrective Action: OK

Answer: IMPROPERLY LABELED:

- Clear liquid observed in Caramel swirl container, discarded.

Corrective Action: OK

Answer: STORED ON OR ABOVE CLEAN DRAINBOARD AREA:

- Bathroom cleaner and oven cleaner above clean drainboard.

Corrective Action: Cleaner stored above unit - removed

Time & Temperature

T02 Violation

Are refrigerated products received at 41°F maximum?

Answer: TEMP NOT CHECKED:

- Only one refrigerated and two frozen temperatures recorded for all of March 2007.

Corrective Action: April complete

T04 Violation

Are all frozen foods thawed refrigerated at 41°F maximum?

Answer: NOT FULLY THAWED PRIOR TO COOKING:

- Omelet measured internal temperature of 26°F in reach-in cabinet at sandwich station.

Corrective Action: Egg at 26°F

T05 Violation

Are refrigerated foods in cold holding units stored at 41°F maximum? (e.g. Front Service Area)

Answer: PRODUCT MEASURED ABOVE 41°F:

- Cream cheese in refrigerated drawer at sandwich station measured internal temperature of 47°F.

Corrective Action: OK

- Milk in dairy dispenser at front counter measured internal temperature of 43°F.

Corrective Action: OK

T08 Violation

Are Dunkin Donuts pre-portioned items cooked in an approved equipment to 140°F or 165°F depending on product?

Answer: OMELET NOT 140°F:

- Internal temperature of omelet measured 136°F after being cooked in microwave.

Corrective Action: Rechecked only 119°F

Hygiene

H03 Violation

Are handwash sinks provided, shielded, accessible, working properly, dedicated for hand washing only, and supplied with approved hand soap and single use paper towels or heated hand dryer?

Answer: NOT SHIELDED.

- Handsink in backroom not provided with splash guards.

Corrective Action: _____

Operations

O01 Violation

Is store free of pests? (e.g. no evidence of bugs, rodents, or birds)

Answer: RODENTS:

- One live mouse observed on glue board in trap in basement under walk-in freezer compressor.

Corrective Action: No rodents observed

- Mouse droppings at the bottom of the stair well with ramp.

Corrective Action: Droppings found

Answer: COCKROACHES:

- One dead cockroach in basement under walk-in freezer compressor.

Corrective Action: None found

O02 Violation

Is the store free of imminent health hazards? (e.g., sewer backup, alleged illness outbreak, adulterated product, power outage, no running water)

Answer: ADULTERATED PRODUCT:

- Mold observed in ice in ice machine.

Corrective Action: OK

O07 Violation

Are premises clean and maintained? (e.g. non-food contact surfaces including dumpster area, restroom, toilets, sinks, floors, walls, ceilings, storeroom and restroom supplies available.)

Answer: FLOORS:

- Holes at the bottom edges of the stairs under the ramp in the basement.

Corrective Action: Holes still found

Answer: WALLS:

- Gaps in wall fixtures on both sides at the bottom of the stairwell in the basement.

Corrective Action: Gaps still exist

Answer: SHELVING:

- Counter under iced coffee maker in backroom damaged.

Corrective Action: Counter damaged

O08 Violation

Are food and packaging protected from contamination?

Answer: NOT COVERED:

- Omelets and bagels observed uncovered in boxes in downstairs walk-in freezer, CURED IN THE MOMENT.

Corrective Action: OK

Answer: BULBS NOT SHIELDED:

- None on bulb in walk-in freezer in basement.

Corrective Action: OK

- End caps missing from shields above lower three shelves in bagel display case.

Corrective Action: OK

- Dunkin cups on counter beside Hot Chocolate machine, CURED IN THE MOMENT.

Corrective Action: OK

- Dunkin ice coffee cups on counter beside iced coffee dispenser, CURED IN THE MOMENT.

Corrective Action: OK

Answer: MISUSE OF PACKAGING:

- Pens and scissors in Dunkins cup, CURED IN THE MOMENT.

Corrective Action: OK

O10 Violation, Cured in the Moment

Are all food products dated, labeled and within their code date?

Answer: OUT OF CODE:

- Everything bagel topping dated 3/24/07.

Corrective Action: OK

- Three containers of Lemonade Coolatta Concentrate dated 11 April 2007.

Corrective Action: Strawberry Coolatta Concentrate dated 4/4/07

O11 Violation

Are equipment, utensils and food storage containers approved and in good condition?

Answer: EQUIPMENT IN DISREPAIR:

- Damaged gasket on reach-in No.2 in backroom.

Corrective Action: Damaged gasket

Documentation

D01 Violation

Are Retail Food Safety System Self-Assessments being completed accurately on a monthly basis and corrective actions taken?

Answer: INCOMPLETE

- Only four line items checked in March's assessment.

Corrective Action: April done

D02 Violation

Were coliform tests conducted by Franchisee (minimum 2 per month and each item retested until results are within specification)?

Answer: NO DOCUMENTATION:

- No records for tests in March 2007.

Corrective Action: None done yet for April

D03 Violation

Are receiving temperatures, observations and corrective actions documented for each delivery received?

Answer: INCOMPLETE:

- Two temperatures recorded for all of March 2007.

Corrective Action: April complete

D06 Violation

Are cooking temperatures documented daily for the egg, batch egg, and batch sausage settings on each Dunkin' Donuts microwave and weekly for all other pre-portioned breakfast items?

Answer: NOT ACCURATE:

- Temperatures similar for microwave tests, boxes on temperature sheet completed that are not applicable to this shop. Avoid dry labbing and ensure accurate temperatures are checked and recorded.

Corrective Action: April complete

D08 Violation

Are cold holding temperatures documented every 4 hours for potentially hazardous foods?

Answer: INCOMPLETE:

- Numerous missed entries throughout March for 2am temperature checks. Employees confirmed the shop is open 24/7.

Corrective Action:

Re-inspection Notes:

0010: Coffee pot cleaner found above Sanitation Sink

004: Eggs not thawed - at 26°F

001: Numerous droppings found on top of walk in freezer and near stairs in ~~basement~~ basement

008: Eggs reached 119°F after cooking in microwave

007: Holes found in Stairs

007: Gaps in walls


007: counter damaged

019: Strawberry Cocolatta base expired on April 4, 2007

011: Damaged gasket on No 2 refrigerator

FSM Signature: 

Date: 4/25/07

Franchisee/Manager Signature: 

Date: 4/25/07